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Proposed Maximum Residue Limit

PMRL2013-XX

Propamocarb hydrochloride

(publié aussi en français)

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Under the authority of the *Pest Control Products Act*, Health Canada's Pest Management Regulatory Agency (PMRA) is proposing to establish maximum residue limits (MRLs) for propamocarb hydrochloride on fruiting vegetables (Crop Group 8) and dry bulb onions to permit the import and sale of foods containing such residues.

Propamocarb hydrochloride is a fungicide currently registered in Canada for use on tomatoes, bell peppers, lettuce, potatoes and cucurbits (Crop Group 9).

Before registering a pesticide for food use in Canada, the PMRA must determine the quantity of residues that are likely to remain in or on the imported food commodities when propamocarb hydrochloride is used according to label directions in the exporting country, and that such residues will not be a concern to human health. This quantity is then legally established as an MRL on the corresponding imported commodity. An MRL applies to the identified raw agricultural food commodity as well as to any processed food product that contains it, except where separate MRLs are specified for the raw agricultural commodity and a processed product made from it.

Consultation on the proposed MRLs for propamocarb hydrochloride is being conducted via this document (see Next Steps, the last section of this document). A summary of the field trial data used to support the proposed MRLs can be found in Appendix I.

To comply with Canada's international trade obligations, consultation on the proposed MRLs is also being conducted internationally by notifying the World Trade Organization, as coordinated by the Standards Council of Canada.

The proposed MRLs, to replace or be added to the MRLs already established for propamocarb hydrochloride, are as follows.

Table 1 Proposed Maximum Residue Limits for Propamocarb Hydrochloride

Common Name	Residue Definition	MRL (ppm)	Food Commodity
Propamocarb hydrochloride	propyl [3-(dimethylamino)propyl]carbamate hydrochloride	4.0	Fruiting vegetables (Crop Group 8) ^a
		2.0	Dry bulb onion

ppm = parts per million

^a The MRL of 4.0 ppm for fruiting vegetables (Crop Group 8) is proposed to replace the currently established MRLs of 2.0 ppm for tomatoes and of 0.01 ppm for bell peppers, and add MRLs for the remaining commodities in the crop group to accommodate imported fruiting vegetable crops.

MRLs are proposed for each commodity included in the listed crop groupings in accordance with the Residue Chemistry Crop Groups webpage in the Pesticides and Pest Management section of Health Canada's website.

MRLs established in Canada may be found using the Maximum Residue Limit Database on the Maximum Residue Limits for Pesticides webpage. The database allows users to search for pesticide(s) or for food commodity(ies).

International Situation and Trade Implications

Table 2 compares the MRLs proposed for propamocarb hydrochloride in Canada with corresponding American tolerances and Codex MRLs.¹ American tolerances are listed in the Electronic Code of Federal Regulations, 40 CFR Part 180, by pesticide. A listing of established Codex MRLs is available on the Codex Alimentarius Pesticide Residues in Food website, by pesticide or commodity.

Table 2 Comparison of Canadian MRLs, American Tolerances and Codex MRLs (where different)

Food Commodity	Canadian MRL (ppm)	American Tolerance (ppm)	Codex MRL (ppm) ^a
Fruiting vegetables (Crop Group 8)	4.0	2.0	10 (Peppers Chili, dried) 3.0 (Peppers, sweet [including pimento or pimiento]) 2.0 (Tomato)
Dry bulb onion	2.0	2.0	No MRL established

^a The Codex residue definition is propamocarb.

Next Steps

The PMRA invites the public to submit written comments on the proposed MRLs for propamocarb hydrochloride up to 75 days from the date of publication of this document. Please forward your comments to Publications (see the contact information on the cover page of this document). The PMRA will consider all comments received before making a final decision on the proposed MRLs. Comments received will be addressed in a separate document linked to this Proposed MRL. The established MRLs will be legally in effect as of the date that they are entered into the Maximum Residue Limit Database.

¹ The Codex Alimentarius Commission is an international organization under the auspices of the United Nations that develops international food standards, including MRLs.

Appendix I

Summary of Field Trial Data Used to Support the Proposed MRLs

Residue data for propamocarb hydrochloride in dry bulb onions and bell and non-bell peppers were submitted to support the maximum residue limits (MRLs) on imported dry bulb onion and fruiting vegetables (Crop Group 8) commodities. Previously reviewed residue data from field trials conducted in/on tomatoes and on greenhouse tomatoes and peppers were reassessed in the framework of this petition. In addition, a processing study in treated tomatoes was also reassessed to determine the potential for concentration of residues of propamocarb hydrochloride into processed commodities.

Maximum Residue Limit(s)

The recommendation for MRLs for propamocarb hydrochloride was based upon the residues observed in crop commodities treated according to label directions in the exporting country, and the guidance provided in the OECD MRL Calculator. Table A1 summarizes the residue data used to calculate the proposed MRL(s) for imported fruiting vegetables (Crop Group 8) and dry bulb onions.

Table A1 Summary of Field Trial and Processing Data Used to Support Maximum Residue Limit(s) (MRLs)

Commodity	Application Method/ Total Application Rate (g a.i./ha)	PHI (days)	Propamocarb HCl (equivalent) Residues (ppm)		Experimental Processing Factor
			Min	Max	
Greenhouse peppers	Ground pre and post-emergence / 34.7	5	<0.01	<0.01	Not required
Bell and non-bell peppers	Foliar broadcast / 4.69–5.07	4–5	0.08	2.28	Not required
Greenhouse tomatoes	Ground pre and post-emergence / 37.3–47.4	5	<0.01	0.10	Puree: 1.3x Paste: 3.1x
Tomatoes	Foliar broadcast / 6.1–6.74	5	0.09	1.83	
Dry bulb onion	Foliar broadcast / 2.85–3.0	7	<0.01	1.55	Not required

PHI = preharvest interval

Following the review of all available data, MRLs as proposed in Table A1 are recommended to cover residues of propamocarb hydrochloride. Residues of propamocarb hydrochloride in these imported crop commodities at the proposed MRLs will not pose an unacceptable risk to any segment of the population, including infants, children, adults and seniors.